**Herb-Crusted Pork Chops**

**Ingredients:**
- 6 pork chops (4 oz. each, uncooked)
- 1/4 cup crushed corn flakes
- 1/4 tsp. black pepper
- 1/4 tsp. garlic powder
- 1 1/2 Tbsp. Dijon mustard
- 1/8 tsp. salt
- 1/8 tsp. rosemary
- 1 Tbsp. grated Parmesan cheese, fresh

**Directions:**
1. Wash your hands with soap and hot water.
2. Trim any excess fat from the pork chops.
3. On a plate or a shallow pan, combine all the ingredients except the pork chops. Mix them well.
4. Press the pork chops into the mixture. Make sure each pork chop gets an even coating on both sides.
5. Cook the pork chops on the backyard grill or under the broiler for about 8 minutes on each side. They will be done when the juices run clear. To ensure that the pork is done, use the instant-read thermometer.

For medium, the temperature should read 160 degrees F. For well done, it should read 170 degrees F.